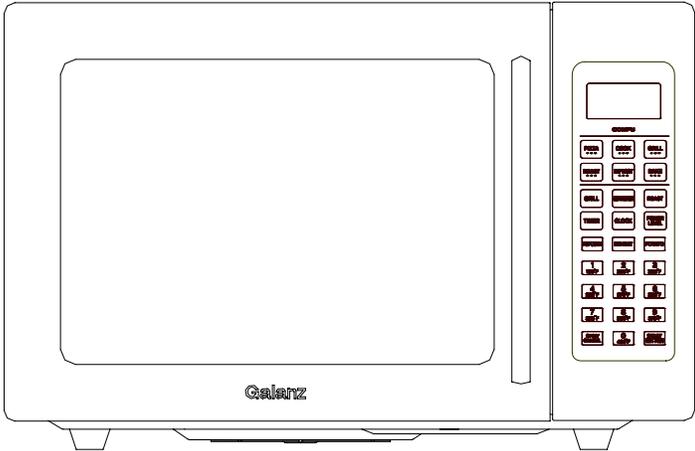




Microwave Oven RMW1171



1. READ these instructions carefully before installing and operating the oven.
Keep them for further reference.

2. Record in the space below the SERIAL NO. found on the nameplate on your oven and retain this information for future reference.

SERIAL NO.:

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door-open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the :
 - ① Door (bent),
 - ② Hinges and latches (broken or loosened),
 - ③ Door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

CONTENTS

IMPORTANT SAFETY INSTRUCTIONS	2
INSTALLATION GUIDE	4
GROUNDING INSTRUCTIONS	4
UTENSILS GUIDE	5
COOKING TECHNIQUES	7
BEFORE YOU CALL FOR SERVICE	8
SPECIFICATIONS	8
PART NAMES	8
CONTROL PANEL	8
HOW TO SET THE OVEN CONTROLS	9
SPECIAL FEATURES	11
CLEANING AND CARE	15

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

WARNING - To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.

2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 1.

3. This appliance must be grounded. Connect only to properly grounded outlet. See "grounding instructions" on page 3.

4. Install or locate this appliance only in accordance with the provided installation instructions.

5. Some products such as whole eggs and sealed containers -for example, closed glass jars- are able to explode and should not be heated in this oven.

6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.

7. As with any appliance, close supervision is necessary when used by

children.

8. To reduce the risk of fire in the oven cavity:

a. Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.

b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.

c. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord or shut off power at the fuse or circuit breaker panel.

d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.

9. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THEIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.** To reduce the risk of injury to person:

a. Do not overheat the liquid.

b. Stir the liquid both before and

halfway through heating it.

c. Do not use straight-sided containers with narrow necks.

d. After heating, allow the container to stand in the microwave oven for a short time before removing the container.

e. Use extreme care when inserting a spoon or other utensil into the container.

10. Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in microwave oven.

11. Pierce foods with heavy skins such as potatoes, whole squash, apples and chestnuts before cooking.

12. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.

13. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.

14. Do not cover or block any openings on the appliance.

15. Do not store or use this appliance outdoors. Do not use this product near water, for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.

16. Do not operate this appliance if it has a damaged cord or a plug, if it is not working properly or if it has been

damaged or dropped.

17. Do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang over edge of table or counter.

18. Use only thermometers, which are specifically designed for use in microwave ovens.

19. Do not operate any heating or cooking appliance beneath this appliance.

20. Be certain the glass tray and roller rings are in place when you operate the oven.

21. **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy. If there is any damage, do not operate the oven and contact your dealer

22. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft cloth

INSTALLATION GUIDE

1. Make sure that all the packing materials are removed from the inside of the door.
2. Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven but contact qualified service personnel.
3. This microwave oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
5. For correct operation, the oven must have sufficient airflow. Allow 20cm of space above the oven, 10cm at back and 5cm at both sides. Do not cover or block any openings on the appliance. Do not remove feet on which oven stands.
6. Do not operate the oven without glass tray, roller support, and shaft in their proper positions.
7. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
8. The socket must be readily accessible so that it can be easily unplugged in an emergency.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

WARNING: Improper use of the grounding plug can result in a risk of electric shock.

Electrical Requirements

The electrical requirements are a 120 volt 60 Hz, AC only, 20 amp. It is recommended that a separate circuit serving only the oven be provided. The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded.

SAVE THESE INSTRUCTIONS

Power Supply Cord

1. A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If long cord or extension cord is used:
 - a) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - b) The extension cord must be a grounding-type 3-wire cord, and The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Notes:

If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.

Neither RCA nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

UTENSILS GUIDE

This section lists which utensils can be used in the microwave, which ones have limited use for short periods, and which ones should not be used in the microwave.

Recommended

- **Microwave browning dish** — Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- **Microwaveable plastic wrap** — Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- **Paper towels and napkins** — Use for short-term heating and covering; these absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and could ignite.

SAVE THESE INSTRUCTIONS

- **Glass and glass-ceramic bowls and dishes** — Use for heating or cooking.
- **Paper plates and cups** — Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and could ignite.
- **Wax paper** — Use as a cover to prevent spattering.
- **Thermometers** — Use only those labeled “Microwave Safe” and follow all directions. Check the food in several places. Conventional thermometers may be used on microwave food once the food has been removed from the oven.

Limited Use

- **Aluminum foil** — Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- **Ceramic, porcelain, and stoneware** — Use these if they are labeled “Microwave Safe”. If they are not labeled, test them to make sure they can be used safely.
- **Plastic** — Use only if labeled “Microwave Safe”. Other plastics can melt.
- **Straw, wicker, and wood** — Use only for short-term heating, such as warming dinner rolls for a few seconds; baskets and bowls may be flammable.

Not Recommended

- **Glass jars and bottles** — Regular glass is too thin to be used in a microwave. It can shatter and cause damage and injury.
- **Paper bags** — These are a fire hazard, except for popcorn bags that are designed for microwave use.
- **Styrofoam plates and cups** — These can melt and leave an unhealthy residue on food.
- **Plastic storage and food containers** — Containers such as margarine tubs can melt in the microwave.
- **Metal utensils** — These can damage your oven. Remove all metal before cooking.

Note: Should you wish to check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

SAVE THESE INSTRUCTIONS

COOKING TECHNIQUES

Your microwave makes cooking easier than conventional cooking, provided you keep these considerations in mind:

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place delicate areas, such as asparagus tips, toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large foods such as roasts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after heating stops. Let foods stand to complete cooking, especially foods such as cakes and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well at removal and test the temperature before serving.

Adding moisture

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperse evenly. Add a small amount of water to dry food to help it cook.

SAVE THESE INSTRUCTIONS

BEFORE YOU CALL FOR SERVICE

If the oven fails to operate:

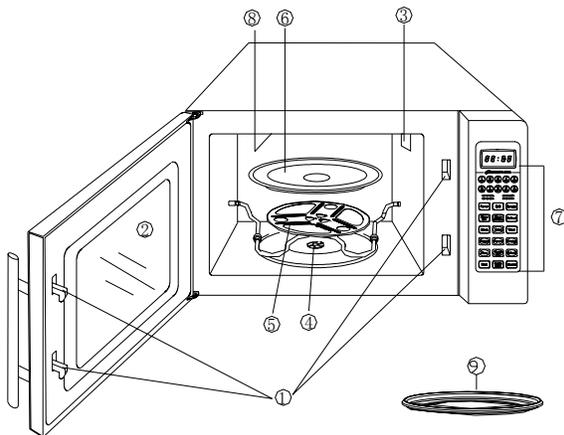
- | | |
|--|--|
| <p>A) Check to ensure that the oven is plugged in securely. If it is not, remove the plug from the outlet, wait 10 seconds and plug it in again securely.</p> <p>B) Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another</p> | <p>appliance.</p> <p>C) Check to ensure that the control panel is programmed correctly and the timer is set.</p> <p>D) Check to ensure that the door is securely closed engaging the door safety lock system. Otherwise, the microwave energy will not flow into the oven.</p> |
|--|--|

IF NONE OF THE ABOVE RECTIFY THE SITUATION, THEN CONTACT A QUALIFIED TECHNICIAN. DO NOT TRY TO ADJUST OR REPAIR THE OVEN YOURSELF.

SPECIFICATIONS

Power consumption Power Consumption:	120V, 60Hz, 1450W (Microwave)
	120V, 1400W (Convection)
	120V, 1400W (top & bottom grill)
	120V, 1050W (top grill)
	120V, 400W (bottom grill)
Rated Microwave Output:	1000W
Operation Frequency:	2450MHz
Outside Dimensions:	305mm(H) × 525mm(W) × 490mm(D)
Oven Cavity Dimensions:	219mm(H) × 350mm(W) × 355mm(D)
Oven Capacity:	28Litres
Cooking Uniformity:	Turntable System
Net Weight:	Approx. 21kg

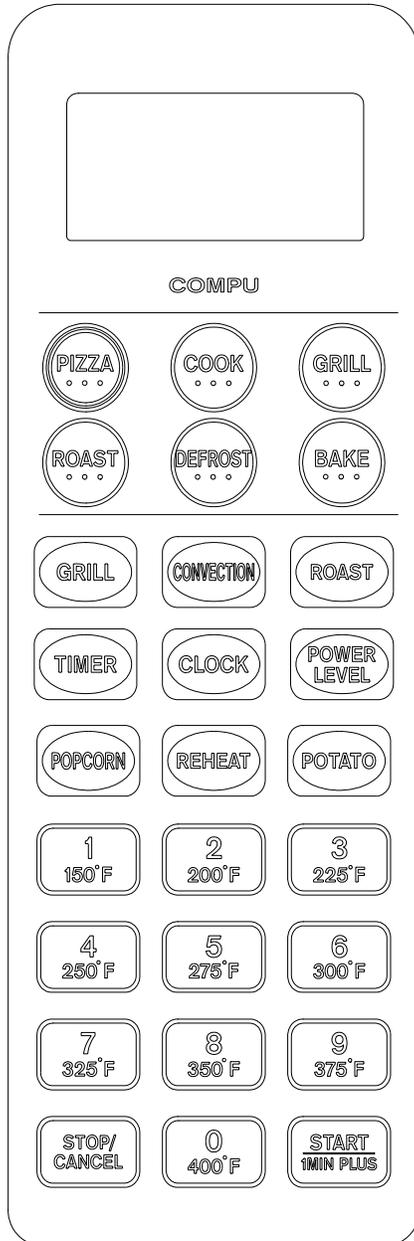
PART NAMES



1. Door Safety Lock System
2. Oven Window
3. Oven Air Vent
4. Shaft
5. Roller Ring
6. Glass Tray
7. Control Panel
8. Grill Heater
9. Baking plate

DO NOT REMOVE THE CARDBOARD OVEN AIR VENT COVER THAT IS INSIDE THE MICROWAVE!

CONTROL PANEL



DISPLAY SCREEN

Cooking time, power, indicators and present time are displayed.

COMPU COOKING

Easy settings to cook/defrost popular food.

POWER LEVEL

Touch POWER LEVEL and then use number pads to set cooking power level.

GRILL

Press to set a grill-cooking program.

CONVECTION

Press to program convection cooking.

ROAST

Touch to roast food

CLOCK

Use to set the clock

TIMER

Use to set the oven timer

QUICK COOK PADS:

POPCORN REHEAT POTATO

START/1MIN PLUS

Press to start cooking or add to cooking time.

STOP/CANCEL

Touch to stop cooking program or clear all previous settings before cooking starts

NUMBER

PADS/CONVECTION

TEMPERATURE ENTRY

Touch to set cooking time, enter weight or number of servings, or program convection temperature.

HOW TO SET THE OVEN CONTROLS

(Please also see the following pages for more detail)

BEEPS DURING OVEN SETTINGS

- ♦ ONE BEEP: Oven accepts the entry.
- ♦ TWO BEEPS: Oven does not accept the entry. Please check and try again.

SETTING THE CLOCK

The clock works in 12-hour cycle. When the oven is first plugged in, the display will briefly show “ENTER CLOCK TIME”, you can set the clock time now or later. To set the clock time later,

1. Press CLOCK pad.
2. Use the numeric pads (in the natural sequence of time) to enter clock time
3. Press CLOCK to confirm.

MICROWAVE COOKING

Microwave cooking allows you to customize cooking power and time. First, you select a power level by pressing the POWER LEVEL pad a number of times (see the table below). Then you set the cooking time using the numeric pads, before pressing the START pad.

Press POWER pad to select cooking power		
Press	Power	Description
once	100%(P-100)	High
twice	90%(P-90)	
3 times	80%(P-80)	
4 times	70%(P-70)	Medium High
5 times	60%(P-60)	
6 times	50%(P-50)	Medium
7 times	40%(P-40)	
8 times	30%(P-30)	Med. Low/Defrost

9 times	20%(P-20)	
10 times	10%(P-10)	Low
11 times	0%(P-00)	

Suppose you want to cook for 5 minute at 60% power level.

1. Press POWER LEVEL pad 5 times
2. Press number pads to enter cooking time until the correct cooking time (5:00) is displayed.
3. Press START pad.

NOTE:

1. If you want to temporarily stop a cooking session, press the STOP/CANCEL pad once and then you can start the cooking again by press START; or press the STOP/CANCEL twice to cancel the cooking program altogether.
2. After the cooking time ends, the system will beep and END is displayed. Before starting another cooking session, press STOP/CANCEL pad to clear the display and reset the system.

GRILL

Grill cooking is particularly useful for thin slices of meat, steaks, chops, kebabs, sausages and pieces of chicken. It is also suitable for hot sandwiches and au gratin dishes.

Suppose you want to program grill cooking for 12 minutes use the top and bottom heaters,

1. Make sure the system is reset by pressing the STOP/CANCEL pad once.

2. Press GRILL pad up to 3 times for grill setting, in this case, press twice.

Press once	Top grill
Press twice	Top & bottom grill
Press 3 times	Bottom grill

3. Use the number pads to enter cooking time.
4. Press START pad.

NOTE:

Grill cooking power is set at full power level by the system. .

CONVECTION

During convection cooking, hot air is circulated throughout the oven cavity to brown and make crisp foods quickly and evenly. This oven can be programmed for ten different cooking temperatures.

To Cook with Convection

To cook with convection, press CONVECTION pad once and then press the number pads to enter the desired convection temperature.

Suppose you want to cook at 325°F for 40 minutes.

1. Press CONVECTION pad
2. Press number pad 7
3. Press number pads to enter cooking time 40: 00.
4. Press START pad.

NOTE:

1. After time has elapsed four beeps sound and END appears in display. Press STOP/CANCEL pad to clear END before starting another cooking function.

2. You can check the convection temperature while cooking is in progress by pressing the CONVECTION pad.

To Preheat and Cook with Convection

Your oven can be programmed to combine preheating and convection cooking operations.

Suppose you want to preheat to 200°F

1. Press CONVECTION.
2. Press number pad 2 to indicate convection temperature 200°F
3. Press START pad. Beeps will sound when the designated temperature is reached.
4. Open the door and place container of food at the center of the turntable.
5. Use the number pads to enter cooking time.
6. Press START pad.

ROAST

This oven has four pre-programmed settings that make it easy to cook with both convection heat and microwave whereby meats can be made juicy and tender with just the right amount of browning and crispness.

Press ROAST pad and then use the number pads 1-4 to program convection temperature:

Program	Press number pad	Temp. (°F)
COMB1	1	300
COMB2	2	350
COMB3	3	400
COMB4	4	450

Suppose you want to roast for 24 minutes on COMB3.

1. Press ROAST pad
2. Use the number pads 1-4 to enter convection temperature. In this case, press number pad 3.
3. Use the number pads to enter cooking time. In this case, press number pads 2,4,0,0.
4. Press START pad to start.

NOTE:

After time has elapsed four beeps sound and END appears in display. Press STOP/CANCEL pad or open door to clear END before starting another cooking function. You can check the convection temperature while cooking is in progress by pressing the ROAST pad.

SPECIAL FEATURES

In this special feature section, you can find easy settings to cooking popular food.

POPCORN

This feature allows a regular sized bag (100g or approximately 0.22 lb) of popcorn to be popped.

1. Popcorn is placed on a ceramic dish which is placed on the turntable, then close the door.
2. Press POPCORN once, the display will show code and default cooking time.
3. Press START pad.

If the cooking time is not acceptable with regard to popcorn result, you can always reset the cooking time with the following steps:

1. Press POPCORN twice.
2. Use the number pads to enter a desired cooking time.

The new popcorn time will remain whenever you use the POPCORN function until you reset it again.

REHEAT

Touch the reheat pad will allow the reheating of a chilled dinner plate.

1. Press REHEAT pad once, the display will show code and default cooking time.
2. Press START pad.

POTATO

1. Touch POTATO pad once or twice for potato 3-4 oz or 5-6 oz per serving.
2. Use the number pads 1-4 to select the number of servings.
3. Press START pad.

Please refer to the following charts for cooking guide:

1. Press POTATO pad once and use the number pads 1-4 to select number of servings (3-4 oz per share)

Press POTATO	Press number pad
1	1
1	2
1	3
1	4

2. Press POTATO pad twice and use the number pads 1-4 to select number of servings (5-6 oz per share)

Press POTATO	Press number pad
2	1
2	2
2	3
2	4

NOTE:

After the cooking program have finished, let food stand in the oven for 5~10 minutes.

COMPU DEFROST

For 1-4 of the following food items, Compu defrost automatically defrost foods to the weight you entered.

Cooking steps are as follows:

1. Touch DEFROST pad up to 4 times to select the type of food to be defrosted.
2. Use the number pads to enter weight of food you have placed in the oven.
3. Touch START pad.

For item 5 on the following chart, select cooking time on screen:

1. Touch defrost pad 5 times.
2. Use the numeric pads to select cooking time.
3. Press START pad.

Defrost chart

Press DEFROST	Food	Amount
Once	1. Ground meat	0.5~3.0lb
Twice	2. Steaks, chops, fish	0.4~4.0lb
3 times	3. Chicken pieces	0.5~3.0lb
4 times	4. Roast	2.0~4.0lb
5 times	5. Casserole	2~6 cups

1. If you happen to enter weight above or

below the weights allowed, the screen will clear to 0.0 allowing you reenter.

2. To defrost other food, use 30% power and program defrosting time.

COMPU COOK

For items 1-3 of the following food settings, follow the steps below,

1. Indicating the type of food placed into the oven by pressing COOK pad up to 3 times,
2. Use the number pads to select cooking time,
3. Touch START pad.

For items 4-5, take the following steps,

1. Indicating the type of food placed into the oven by pressing COOK pad 4 or 5 times.
2. Use the number pads to enter food weight within the range indicated in the charts below,
3. Touch START pad.

During the cooking, beeps will be heard and cooking will automatically stop to let you turn food over for uniform cooking.

Press COOK	Items	Amount
Once	1. baked potato	1~4 medium
Twice	2. fresh vegetable	1~4 cups
3 times	3. frozen vegetables	1~4 cups
4 times	4. ground meat	0.3~1.5 lb
5 times	5. seafood, fish	0.3~1.5 lb

COMPU PIZZA

For item 1-4, take the following steps:

1. Press PIZZA up to 4 times to choose the food settings,
2. Press START pad to verify, the cooking time will appear to be counted down.

For the final item of food settings,

1. Press PIZZA pad 5 times,
2. Enter cooking time with number pad 1-6, and then,
3. Press START pad.

Press PIZZA	SETTING Food	Quantity
Once	1. bake frozen pizza regular crust	1
Twice	2. bake frozen pizza rising crust	1
3 times	3. bake refrig pizza	1
4 times	4. Microwave pizza	1
5 times	5. reheat pizza	1~6 slices

COMPU GRILL

For item 1, just press GRILL pad (with three dots below) and then use the number pads 1-7 to select cooking time before pressing START pad.

For item 2-5, you need to enter food weight.

1. Press GRILL twice or up to 5 times,
2. Use the number pads to enter food weight within the range indicated in the charts below,
3. Press START pad.

During the cooking, beeps will be heard and cooking will automatically stop to let you turn food over for uniform cooking.

Press Grill	SETTING Food	Quantity
Once	1. hamburgers	1-7 (0.25lb each)
Twice	2. steaks	0.5~2 lb
3 times	3. fish steaks	0.5~2 lb
4 times	4. boneless poultry	0.5~2 lb
5 times	5. chicken pieces	0.5~3 lb

COMPU ROAST

For items 1-5 of the following food settings, take the following steps,

1. Indicating the type of food placed into the

oven by pressing ROAST pad up to 5 times.

2. Use the number pads to enter food weight within the range indicated in the charts below,
3. Touch START pad.

During the cooking, beeps will be heard and cooking will automatically stop to let you turn food over for uniform cooking.

Press ROAST	SETTING Food	Quantity
Once	1. Chicken, turkey (whole)	2.5~7 lb
Twice	2. Pork loin	2~3.5 lb
3 times	3. turkey breast	3~6 lb
4 times	4. beef eye of round	2~4 lb
5 times	5. Cornish hens	1~6.5 lb

COMPU BAKE

For item 1,

1. Press BAKE pad once,
2. Use the number pads to enter food weight within the range indicated in the charts below,
3. Press START pad.

For items 2-5 of the following food settings,

1. Press BAKE twice or up to 5 times,
2. Press START pad.

Press BAKE	SETTING Food	Quantity
Once	1. French fries	0.3~1 lb
Twice	2. Frozen snack	2~3.5 lb
3 times	3. Brownies	8"×8"×2"
4 times	4. Snack cake	8"×8"×2"
5 times	5. Biscuits	8~10 (packages of convenience biscuits)

When cooking takes place for items 3-4, the oven will firstly preheat to 350 °F before

reminding you to place food into the oven.
When cooking takes place for items 5, the oven will firstly preheat to 400°F before reminding you to place food into the oven.
If the preheat temperature reached, but food was

not placed in soon after, the temperature in the oven will go down to a certain degree before it will restart the preheat program again. The preheating is necessary to ensure the cooking result.

OTHER CONVENIENT FEATURES

ADD TO COOKING TIME

For non-preprogrammed cooking, anytime you can add to cooking time by pressing START pad. The cooking time increases in one minute increment.

MINUTE TIMER

The timer works independently as a reminder and the time countdown ends in beeping.

1. Press TIMER
2. Use the numeric pads to enter the time to be counted down.
3. Press START.

CHILD PROOF LOCK

The child proof lock prevents unsupervised operation by little children.

To set the child proof lock: Press STOP/CANCEL pad for 3 seconds, then a beep will sound and the indicator light will come on. In the lock state, all pads are disabled.

To cancel the child proof lock: Press STOP/CANCEL pad for 3 seconds, then a beep will sound and the indicator light will come off.

TO STOP THE OVEN WHILE THE

OVEN IS OPERATING

1. Press STOP/CANCEL pad.

You can restart the oven by pressing START pad.

Touch STOP/CANCEL to erase all instructions.

2. Open the door.

You can restart the oven by closing the door and pressing START pad.

NOTE:

Oven stops operating when door is opened.

AUTOMATIC MECHANISM

PROTECTION

Anytime in the operation of the oven, when the oven cavity temperature reaches a phenomenon of 300°C, the oven automatically enters into self protection mode with one beeping every 1.5 sec until the said phenomenon disappears, and STOP/CANCEL is pressed to make the oven back to normal.

Error may also occur to the system sensor, which will make the oven enter into protection mode with the screen displaying E 04, and beeps can be heard. As soon as this malfunction disappears, press CANCEL, the oven will back to normal.

CLEANING AND CARE

1. Turn off the oven and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
3. The outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaner.
5. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. And it is normal.
7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
8. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild sudsy water or dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
9. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl, microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
10. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.
11. The oven should be cleaned regularly and any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
12. Please do not dispose this appliance into the domestic rubbish bin, it should be disposed to the particular disposal center provided by the municipalities.

SAVE THESE INSTRUCTIONS